

CZF600 CN



S *tainless*
S *teel*
G *ourmet*
DEEP
FRYER

Owner's
Guide

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse Control Panel Assembly, cord or plugs in water or other liquids.
4. Close supervision is necessary when any appliance is used near children. This appliance is not to be used by children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to manufacturer (see warranty) for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over the edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving fryer containing hot oil. Always use oven mitts or hot pads.
12. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn control to "OFF," then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Be sure handle is properly assembled to basket and locked in place. (See detailed assembly instructions)

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE ONLY.

Congratulations on the purchase of your new Rival Deep Fryer. This Deep Fryer is equipped with a Break-away Power Cord System, which includes a detachable magnetic cord designed to separate from the unit when certain amounts of force are applied (See details on pg. 6 for instructions on the proper usage of the Break-away magnetic cord.)

NOTE: This cord meets revised Underwriter's Laboratories (UL) Standard 1083 requirements effective May 30, 2001.

A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. **WARNING:** Do not use an extension cord.

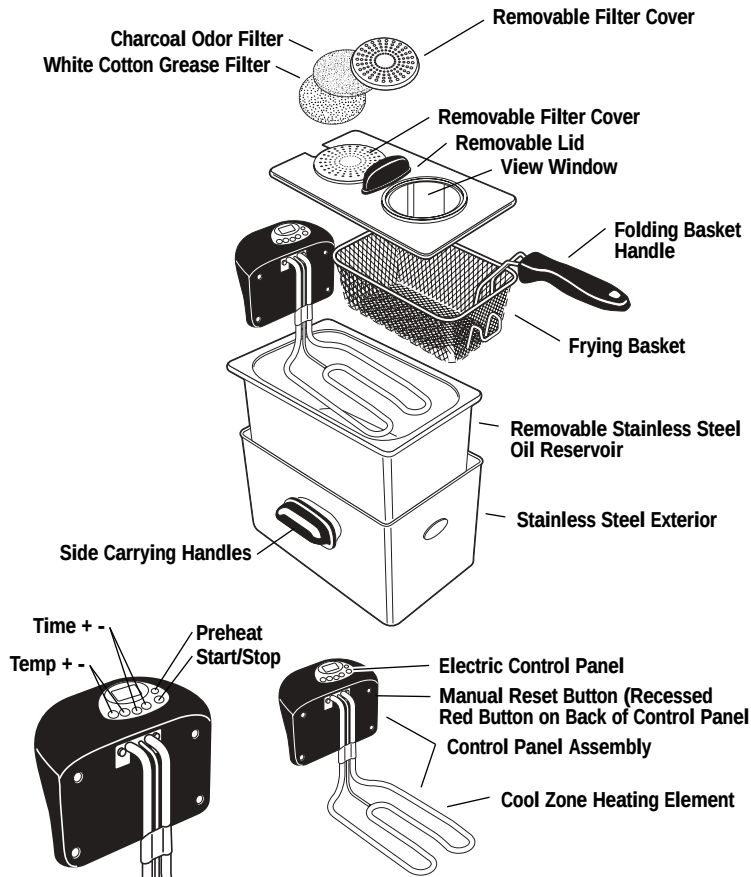
No user-serviceable parts inside Control Panel Assembly. Do not attempt to service this product.



POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

KNOW YOUR ELECTRIC DEEP FRYER

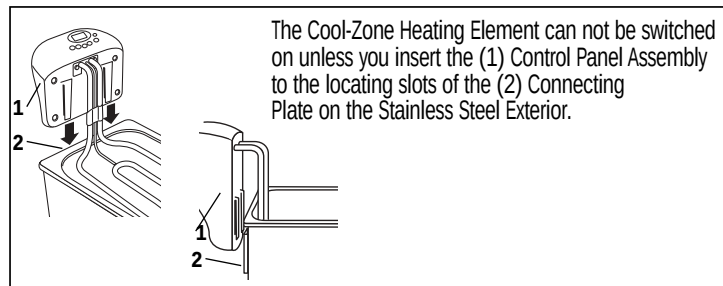


PREPARING YOUR ELECTRIC DEEP FRYER FOR USE

Before fryer is used for the first time; remove all packaging materials including plastic bag covering Fryer Basket and notice inside.

Make sure fryer is unplugged. Wash the Frying Basket and Removable Oil Reservoir in hot soapy water. Gently wipe the Cool-Zone Heating Element with a damp cloth. Dry all parts thoroughly. Your fryer is now ready to use.

CAUTION: Do not immerse cord, plugs or Control Panel Assembly in water.



TIPS FOR DEEP FRYING

- Fill the unit to the maximum or minimum capacity lines only.
- Do not over fill the basket. To achieve quality results deep frying food needs to be surrounded by oil. Too much food causes the oil temperature to drop, resulting in "soggy" food.
- Be sure that all ice crystals are removed from the food and food is completely dry. Excessive water and ice can cause the oil to splatter and/or overflow.
- Coated foods (bread crumbs, batters, etc.) are best for deep frying. The coating acts as a protective layer keeping food moist on the inside and crisp on the outside.
- Fry foods at the correct temperature for best results. This will prevent burning and give you even colored, crispy food.

USING YOUR ELECTRIC DEEP FRYER

NOTE: Never turn on the fryer with an empty Oil Reservoir. Always use your fryer on a flat, heat resistant surface.

1. Attach magnetic end of Break-away cord assembly directly to the fryer (See figure 1). This should be done prior to plugging the cord into the wall outlet. The magnetic end of the cord is designed to only go on one way. Be sure the side stating "THIS SIDE UP" is facing up.
2. Remove lid.
3. Remove Frying Basket, pull Basket Handle up until it clicks into the horizontal position (Fig. 2).
4. Make sure the Oil Reservoir is seated in place with the Basket Hook on the side opposite the Control Panel Assembly. The Oil Reservoir is also marked indicating which side is the "Heater Side". Pour cooking oil into Oil Reservoir until it reaches between "MIN" and "MAX" marks inside reservoir. DO NOT OVER OR UNDER FILL.
5. Smear a little oil on the inside of the Viewing Window. This prevents condensation, which impedes the view.
6. Place lid onto the unit.
7. Make sure that fryer is off and insert plug into 120 volts AC outlet. (See "How to use the Digital Electronic Control Panel")
8. After oil has been preheated, remove lid and place Frying Basket onto Basket Hook inside Oil Reservoir.

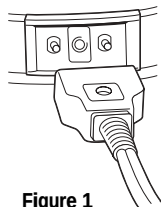


Figure 1



Figure 2

CAUTION: Keep the Folding Handle in the locked position.

USING YOUR ELECTRIC DEEP FRYER (CONT.)

9. Place food inside Frying Basket (Do not stack food). Place lid back onto the unit. Lower Frying Basket into Oil Reservoir.

CAUTION: Always replace lid before immersing food in oil. Do not immerse or drain food with lid removed.

For cooking times, see fry chart on page 12 or use the recommended times in your recipe.

10. After time is up, lift Frying Basket and hang basket onto Basket Hook in Oil Reservoir. To remove excess grease and retain crispness, let food drain in Frying Basket at least 10-20 seconds. Open lid, then lift Frying Basket by handle and pour contents onto plate covered with paper towels before serving.
11. When finished cooking, shut down fryer by pushing the START / STOP BUTTON.

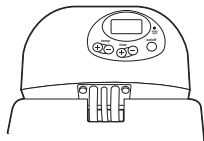
WARNING: DO NOT USE BREAK-AWAY POWER CORD SYSTEM TO DISCONNECT THE FRYER. ALWAYS DISCONNECT PLUG FROM WALL OUTLET FIRST TO DISCONNECT FRYER. Use only Model# DP16 magnetic cord set with this product. The use of any other magnetic cord set may cause fire, electric shock, or injury.

CAUTION: The Break-away power cord is only for accidental disconnection and is not to be removed during normal operation. If the cord becomes disconnected, the user should immediately unplug the cord set from the wall outlet, then reconnect the magnetic cord to the Deep Fryer.

NOTE: Your Deep Fryer is provided with a safety protection device: If the Control Panel Assembly is not properly placed on the Stainless Steel Exterior, the Control Panel Assembly will not operate.

HOW TO USE THE DIGITAL ELECTRIC CONTROL PANEL

1. Plug the Power Cord into outlet.
2. The LCD displays 265°F. Press “TEMP+” and “TEMP-” button to set the desired temperature. “TIME+” and “TIME-” buttons will not operate until the temperature reaches the preset temperature.
3. Press Start/Stop to start. The LCD display shows the set temperature with a small arrow on the top of the LCD showing “Preheat”. During the preheat process, the heating element is energized and the LCD small arrow under the “Preheat” marking will flash to show the progress. You can press “Start/Stop” to stop pre-heating, at this moment and the LCD will show the set temperature.
4. When the oil temperature reaches the set temperature, the unit will give an audible signal and the pre-set temperature on the LCD display will also flash continuously. The Preheat Light will extinguish, indicating that the oil is at the preset temperature.
5. Press “TIME+” and “TIME-” to stop the audible signal and to set cooking time (from 1 min to 30 mins.). Put the basket with food into the oil and start frying. The LCD display shows the remaining time for frying food and the small arrow on the top of LCD display, displays “Frying”. Five seconds after setting frying time, the unit starts frying (or you can press “Start/Stop” button to start frying). During the frying mode, the small arrow under the “frying” will flash. You can press “TEMP+” or “TEMP-” to check the temperature you set but you cannot adjust the temperature. 3 seconds after you have checked the temperature, the unit will return to the timing mode automatically.



HOW TO USE THE DIGITAL ELECTRIC CONTROL PANEL

- You can press “TIME+” to prolong the frying time and the LCD display shows the remaining frying time. You can press “Start/Stop” to stop frying as well and the LCD display shows the temperature you set.
6. When frying is finished the unit will give an audible signal and the LCD display will show 0:00 only. The heater is turned off automatically at this moment. You can press “TIME+” and “TIME-” to fry again within 10 minutes after the unit beeps. After frying, if you press the temperature button, either Temp+ or Temp-, only the latest set temperature will be shown. To set up or down the temperature for next run, please reset the “Start/Stop” button again and follow step 2.
 7. Press “Start/Stop” to reset another frying cycle. If you do not press “Start/Stop” button, the unit will automatically reset back to your latest frying temperature after 10 mins. The display will show the latest temperature also.

NOTE: If you reset the temperature during the preheat process, as long as the temperature is higher than the reset temperature, the unit will beep and the reset temperature on the LCD display will also flash continuously to indicate that food can be fried now, set time and push Start.

HOW TO CLEAN YOUR ELECTRIC DEEP FRYER

WARNING: Always turn control to “OFF” then disconnect plug from wall outlet BEFORE disconnecting BREAK-AWAY CORD.

CAUTION:

- Do not immerse cord sets in water or any liquids.
 - Do not attempt to defeat the detachable magnetic Break-away cord system by trying to permanently attach cord set to product.
 - Do not stick pins or other sharp objects in holes on magnetic cord set.
 - Do not use any type of steel wool to clean magnetic contacts.
1. Unplug from outlet and allow unit to cool completely.
 2. Remove Break-away magnetic cord from the fryer.
 3. Clean the outside of the Deep Fryer and lid with a damp cloth.

CAUTION: Do not use abrasive pads or alcohol.

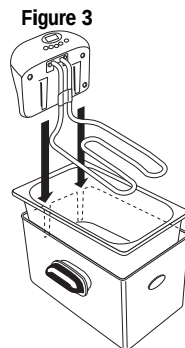
4. Remove Frying Basket. Wash the Frying Basket in the dishwasher or with hot soapy water. Rinse and towel dry carefully.
5. Lift Control Panel Assembly up from backside of fryer.

CAUTION: Be sure you have allowed enough time, after using, for Control Panel Assembly to cool down completely.

- Carefully lift Oil Reservoir out by holding the rim of the bowl. Store in an airtight container. See Tips for Oil Use and Storage on page 13.
6. The Basket, Main Lid (remove Filters), and Oil Reservoir are dishwasher safe. Dry all parts thoroughly after cleaning.
 7. The Control Panel Assembly should never be immersed into water or other liquids. Gently clean the outer surface of the Control Panel Assembly with a damp cloth containing mild soap solution or plain water.
 8. Ensure that both the lid and the Oil Reservoir are completely dry after washing and before use.

HOW TO CLEAN YOUR ELECTRIC DEEP FRYER (CONT)

9. After cleaning, reassemble Control Panel Assembly onto the Stainless Steel Exterior (See figure 3). The Control Panel Assembly must be attached properly to the back of the Stainless Steel Exterior or the appliance will not operate.
10. For storage, Folding Basket Handle can be folded down to fit inside the Oil Reservoir.



CLEANING REPLACEMENT FILTERS

1. Open the Filter Cover.
 2. White Cotton Grease Filter may be washed in hot soapy water. Rinse and allow to air dry.
 3. Clean the inside of the cover with a damp soapy sponge. Rinse and dry thoroughly.
 4. Insert Charcoal Odor Filter on the bottom of Removable Lid, followed by a clean Grease Filter, then replace the Filter Cover.
- NOTE:** Replacement filters can be purchased at many retailer locations or at www.rivalproducts.com.

FRYING TIME AND TEMPERATURE

The frying times in this chart are a guide and should be adjusted to suit the different quantities or thickness of food and to suit your own taste.

FOOD	TEMP. SETTING	TIME (MINUTES)
Chicken Strips	375° F	5 to 8
Chicken pieces, bone-in	340° F	20 to 25
Fish, Battered	375° F	4 to 5
French fries, frozen	Follow directions on package	
Fritters	375° F	2 to 4
Onion Rings	375° F	3 to 5
Shrimp, breaded	340° F	3 to 5

TIPS FOR OIL USE AND STORAGE

- Do not use seasoned or flavored oil such as walnut, olive oil, lard or drippings because they have a low smoke point. Use blended vegetable oil, pure corn oil, sunflower oil, soybean oil or grapeseed (canola oil) because these oils have a high smoke point. Peanut oil is not recommended because it impacts the flavor greatly.
- Oils should never be mixed when deep frying.
- High heat, water, and burnt food particles break down the oil's smoke point.
- Replace oil if you notice:
 - Excessive smoking at normal temperatures
 - Strong oil discoloration
 - A rancid smell
 - Excessive foaming around the frying food
- Oil darkens with use because the oil and food molecules burn when subjected to high/prolonged heat. The more you use an oil, the more slowly it will pour. Its viscosity changes because of changes to the

TIPS FOR OIL USE AND STORAGE (CONT)

oil's molecular structure. When smoke appears on the oils' surface before the temperature reaches 375 degrees F, your oil will no longer deep-fry effectively.

- When frying foods with strong flavor and/or aroma like fish, use the oil only once.
- Also, use the oil only once when frying fresh or frozen chicken. A great deal of moisture is released when frying the chicken, this breaks down the oil easily and can cause the oil to foam and lower the smoke point.
- Filtering the oil with a cooking oil filter or fine-mesh strainer can help keep it fresher. Although storing oil in a refrigerator may extend the life of the oil, this should never be done. The process of chilling oil then bringing the oil to room temperature causes excessive splattering during the heat up process.
- Store the covered oil in a cool dark place, for up to three months. Also check the oil before using for color, smell or excessive foaming. Discard the oil if it shows any of these qualities.

TROUBLE SHOOTING

PROBLEM	CAUSE	SOLUTION
Fryer not operating	Control Panel Assembly not seated Not turned on Not plugged in Outlet not energized Over heat device activated	Reinstall Control Panel Assembly Push Start Insert plug into outlet Check fuses or circuit breaker Unplug unit and allow to cool. Then press the "Red" reset button on back of Control Panel
Oil spills over	Oil Reservoir over filled Too much water in food Food batches too large	Remove excess oil (when cool) Dry food with towel Use less food in basket
Food Greasy or not crisp	Food batches too large Oil temperature too low Using wrong type of oil	Use less food in basket Increase oil temperature Use good vegetable oil (See Tips for Oil Use)
Unpleasant smell	Oil not fresh	Replace oil

RECIPES

APPLE FRITTERS

3 cups all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
1 cup sugar
1 egg, lightly beaten

4 tablespoons cooking oil
1 teaspoon vanilla extract
Juice of 1 orange (½ cup)
1 cup chopped apple

Preheat oil to 375° F. Combine flour, baking powder, salt and sugar; set aside. Combine egg, cooking oil and vanilla. Combine dry and liquid ingredients and stir to blend thoroughly. Add orange juice and apple and mix well. Drop from teaspoon into hot oil. (Basket should already be lowered into oil.) Fry about 2 minutes or until crisp and very brown. Remove from fat and drain. Dust with powdered sugar or a mixture of granulated sugar and cinnamon; serve at once.

BEER BATTER FOR FISH OR CHICKEN

2 eggs (separated)
1 tablespoon oil or butter
1 teaspoon salt

¼ teaspoon ground black pepper
1½ cup all-purpose flour
¾ cup flat beer

Preheat oil to 360° F. Beat egg yolks with oil/butter, salt and pepper. Alternately add the beer and flour to mixture. Beat ingredients well and refrigerate for 3 to 12 hours. When you are ready to use mixture, carefully fold in 2 stiffly beaten egg whites. Pat fish or boneless chicken breasts. Coat lightly with flour then dip into beer batter. Place fish in hot oil (basket should already be lowered) and fry for 3 minutes or until golden brown. Fry chicken 5 to 8 minutes or until brown and fully cooked.

DEEP FRIED CHICKEN

1 fryer chicken (2½ lbs.), cut up
1½ cup all-purpose flour
1 teaspoon seasoned salt

¾ teaspoon salt
1½ cup milk

Preheat oil to 360° F. Combine flour and seasonings. Dip chicken pieces in flour, then milk, then flour again. Fry for 20 minutes or until golden brown and done.

RECIPES

CHICKEN KIEV

4 whole boneless, skinless chicken breasts	1 stick butter or margarine
1 tablespoon chopped onion	½ cup flour
1 tablespoon chopped parsley	1 egg, beaten
1½ teaspoon salt	1 cup fine, dry bread crumbs

Preheat oil to 360° F. Place chicken breasts between two pieces of plastic wrap. Pound with wooden mallet to flatten to 1/4-inch thick. Remove plastic. Combine onion, parsley and salt and sprinkle on chicken. Cut butter into 8 pieces. Place a piece of butter on seasoned chicken toward one end. Roll as jelly roll, starting at end with butter, tucking in sides of meat. Press to seal well. Secure with toothpicks. Dust with flour, dip in beaten egg, then roll in bread crumbs. Chill rolls of chicken thoroughly (at least one hour). Place rolled chicken in a single layer in fry basket. Lower and cook 5 minutes or until brown. To test for doneness, remove a piece of chicken from the oil. When fork can be inserted with ease, chicken is done.

HUSH PUPPIES

1¾ cup cornmeal	½ teaspoon garlic salt
½ cup all purpose flour	½ cup chopped onion
¾ teaspoon baking soda	1 cup buttermilk
½ teaspoon salt	1 egg
1 teaspoon sugar	

Preheat oil to 375° F. Sift together cornmeal, flour, baking soda, salt, sugar and garlic salt. Add onions. Combine egg and buttermilk, then add to dry ingredients, stirring until mixture is moist. Drop batter by teaspoonfuls into deep hot oil, (basket should already be lowered) frying only a few at a time. Turn hush puppies once and cook until golden brown. Remove and drain on paper towels.

QUICK DOUGHNUTS

Refrigerated can of biscuits	½ cup sugar
2 tablespoons ground cinnamon	

Preheat oil to 375° F. Take each biscuit and flatten slightly with palm of hand. With finger, punch holes in center of each biscuit to shape into doughnuts. Fry 2 minutes, turning once. Remove from fat and drain on paper towels. Roll doughnut in mixture of cinnamon and sugar. Serve warm.

RECIPES

FRENCH-FRIED SHRIMP

2 pounds fresh or frozen shrimp in shells	¾ teaspoon pepper
¾ cup flour	1 beaten egg
¾ cup yellow cornmeal	¾ cup cold water
½ teaspoon salt	2 tablespoons oil
½ teaspoon sugar	

Thaw shrimp if frozen. Peel shrimp, leaving the last few sections before the tails and the tails intact. Devein shrimp. Rinse shrimp, pat dry. Set aside.

Stir together flour, cornmeal, sugar, salt and pepper. Make a well in the center. Combine egg, cold water and the 2 tablespoons oil; add to dry ingredients. Beat with a rotary beater till smooth. Dip shrimp into batter. Fry shrimp a few at a time for 2 to 3 minutes or till golden brown. Remove and drain.

FRIED ONION RINGS

¾ cup flour	1 tablespoon oil
¾ cup milk	¾ teaspoon salt
1 egg	4 medium yellow or white onions; sliced ¼-inch thick

In a bowl combine flour, milk, egg, 1 tablespoon oil and 1/4 teaspoon salt. Beat until smooth. Separate onions into rings. Using a fork, dip onion rings into batter; drain off excess batter. Fry onion rings, a few at a time for 2 to 3 minutes or till golden. Remove and drain.

NOTES

NOTES

Rival Two (2) Year Full Warranty

Rival warrants for TWO (2) FULL YEARS from the original date of purchase, to repair or, if repairs are not commercially applicable, to replace without charge (parts and labor) any supplied or manufactured part of this appliance which, upon inspection, by an authorized service center, proves to have failed in normal use due to defects in material or workmanship, or, at its option, to replace the unit. If the product can not be reasonably repaired the consumer may elect a free replacement or a refund.

Operations under conditions other than those recommended or at voltages other than the voltage indicated on the unit, or any attempts by unauthorized personnel to service the unit or modify it, will render the guarantee void.

Rival shall not be liable for any personal injury, property damage, or any incidental or consequential damages of any kind, resulting from defects, malfunctions, misuse, improper installation or operation of the product.

RIVAL EXPRESSLY DISCLAIMS ALL RESPONSIBILITY FOR CONSEQUENTIAL DAMAGES OR INCIDENTAL LOSSES FOR BREACH OF EXPRESS OR IMPLIED WARRANTIES CAUSED BY USE OF THIS PRODUCT. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGE.

The provisions of this warranty are in addition to and not a modification of or subtraction from the statutory warranties and other rights and remedies contained in any applicable legislation and to the extent that any such provision purports to disclaim, exclude, or limit any such statutory warranties or other rights or remedies, such provisions shall be deemed to be amended to the extent necessary to comply therewith.

If a fault should develop during the 2-year full warranty, then return it to an authorized service station. To obtain this warranty service visit:

www.rivalproducts.com

Or, you may write to Rival c/o The Holmes Group, attention: Consumer Returns, 32B Spur Drive, El Paso, TX 79906. Proof of purchase is required when requesting warranty service. **SAVE YOUR SALES RECEIPT.** This warranty is extended only to the original purchaser and does not apply to commercial use, unreasonable use, or to damage to the product (not resulting from defect or malfunction) while in the possession of the consumer.



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